



CLASSIC SIT-DOWN DINNER

(sample)

HORS D' OEUVRES SELECTION

PLEASE SELECT FIVE OF THE FOLLOWING:

WILD MUSHROOM TARTLETS WITH MARJORAM AND WHITE TRUFFLE INFUSION

THAI VEGETABLE SPRING ROLLS WITH A HOISIN PEAR DIPPING SAUCE

WARM TARTLETS OF ROASTED VEGETABLES & GOAT CHEESE

SHRIMP AND SWEET POTATO BON BON WITH A JALAPENO SAUCE TARTARE

CHESAPEAKE CRAB & CORN CAKES WITH A LIME CREMA

POMEGRANATE GLAZED STUFFED SHRIMP

CHICKEN SATAY WITH SPICY PEANUT SAUCE

BEEF TENDERLOIN WITH SHALLOT JAM AND HORSERADISH CRÈME FRAICHE ON A GARLIC CROSTINI

SKEWER OF LAMB MARINATED IN MOROCCAN SPICES WITH A FRESH MINT CHUTNEY

FIRST COURSE

NAPOLEON OF ROASTED SEASONAL VEGETABLES

SAVORY MARINATED ROASTED VEGETABLES LAYERED BETWEEN LIGHT LAYERS OF PUFF PASTRY

FINISHED WITH AN HERBED CRÈME FRAICHE

SALAD

BABY FIELD GREENS

ROQUEFORT CRISPS & BALSAMIC VINAIGRETTE

MAIN COURSE

PLEASE SELECT ONE OF THE FOLLOWING:

CRISP LONG ISLAND DUCKLING

SERVED WITH A DRIED CRANBERRY CONSERVE

OR

FILET MIGNON OF GRILLED, MARINATED TUNA

SCALLION-MASHED RED BLISS POTATOES

VIBRANT FRESH ASPARAGUS, HARICOT VERTS & HAND-TURNED CARROTS

DESSERT

HAZELNUT CRÈME BRULEE

MÉLANGE OF FRESH SEASONAL FRUITS

PLATTER OF THE CHEF'S TINY AFTER-DINNER COOKIES

FRESHLY GROUND COLOMBIAN COFFEE & SELECTED FINE TEAS